



Menu Options & Bar Pricing

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Gulf Celebration Menu Sample Selection

\$49.00 per person

(6% sales tax and 20% gratuity not included)

Included in the above price, your guests can enjoy:

- Three “display” hors d'oeuvres (from left hand column). Butler service hors d'oeuvres (otherwise known as tray service or passed hors d'oeuvres) are also available for an additional price.
- One salad option.
- One seafood option with style of preparation.
- One chicken option with style of preparation.
- One vegetable option.
- Two pasta, potato or rice options to pair with your seafood or chicken choices.

Hors D'oeuvres Display Choice of Three

Crudités

An assortment of fresh vegetables served with ranch dip

Imported and Domestic Cheese with Seasonal Berries

A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini

Fried Plantains with Tropical Fruit Salsa

Tropical Fruit Pasta Salad

Bruschetta

Butler Service Hors D'oeuvres Price is per piece (passed or displayed)

Grilled Asparagus wrapped in Prosciutto

Meatballs

Stuffed Mushrooms

\$2.00 per piece for above

Beef Wellington

Mini Crab Balls

Filet Mignon Tips

Lamb Lollipops

Mushroom Crab Imperial

Scallops wrapped with Bacon

Bronzed Gulf Shrimp

Shrimp Cocktail

Jerk Shrimp

\$3.00 per piece for above

Salads

Choice of One

Caribbean Coleslaw

Pasta Salad

Jamaican Potato Salad

Mixed Baby Field Greens Salad
with Citrus Vinaigrette

Tomato, Onion and Cucumber Salad

Gulf Celebration Menu continued

Seafood Entrées

Choice of One

Mahi Mahi, Salmon or Shrimp

Choice of One Style of Preparation Below

Caribbean Scampi

Beurre Blanc

Citrus Encrusted

Key Lime Jerk, Blackened or Bronzed Seasoning

Pan Seared with Tropical Fruit Salsa

Chicken Entrées

Choice of One Style of Preparation Below

Chicken Florentine

with spinach and Mornay sauce

Chicken Marsala

with mushrooms and Marsala wine

Chicken Piccata

with lemon, caper and white wine sauce

Vegetables

Choice of One

Green Beans with Roasted Garlic

Baby Carrots with Ginger or Dill

Mixed Vegetables

Pasta, Potato, or Rice

Choice of Two

Pasta

Potatoes served traditional style or seasoned with:
garlic and herb

Roasted Red Bliss Potatoes
with rosemary, garlic and olive oil

Chef's Smashed Potatoes

Black Beans and Rice

Rice Pilaf
Slow baked with chicken broth, sautéed onion, carrots,
celery, fresh herb and butter

Sun Celebration Menu Sample Selection

\$65.00 - \$80.00 per person

(6% sales tax and 20% gratuity not included)

Included in the above price, your guests can enjoy:

- Three “display” hors d’oeuvres (from left hand column). Butler service hors d’oeuvres (otherwise known as tray service or passed hors d’oeuvres) are also available for an additional price.
- One salad option.
- One seafood option with style of preparation.
- One chicken option with style of preparation.
- One meat option.
- One vegetable option.
- Two pasta, potato or rice options to pair with your seafood, chicken or meat choices.

<p style="text-align: center;">Hors D’oeuvres Displays Choice of Three</p> <p style="text-align: center;">Crudités An assortment of fresh vegetables served with ranch dip</p> <p style="text-align: center;">Imported and Domestic Cheese with Seasonal Berries A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini</p> <p style="text-align: center;">Fried Plantains with Tropical Fruit Salsa</p> <p style="text-align: center;">Tropical Fruit Pasta Salad</p> <p style="text-align: center;">Bruschetta</p> <p style="text-align: center;">Antipasto</p> <p style="text-align: center;">Blackened Fish Bites</p>	<p style="text-align: center;">Butler Service Hors D’oeuvres Price is per piece (passed or displayed)</p> <p style="text-align: center;">Grilled Asparagus wrapped in Prosciutto Meatballs Stuffed Mushrooms \$2.00 per piece for above</p> <p style="text-align: center;">Beef Wellington Mini Crab Balls Filet Mignon Tips Lamb Lollipops Mushroom Crab Imperial Scallops wrapped with Bacon Bronzed Gulf Shrimp Shrimp Cocktail Jerk Shrimp \$3.00 per piece for above</p>
<p style="text-align: center;">Salads Choice of One</p> <p style="text-align: center;">Caribbean Coleslaw Classic Caesar Salad Greek Salad Island Style Fruit and Pasta Salad Jamaican Potato Salad Mediterranean Salad Mixed Baby Field Greens Salad with Citrus Vinaigrette Penne Pasta Salad Tomato and Mozzarella Cheese Salad Tomato, Onion and Cucumber Salad</p>	<p style="text-align: center;">Seafood Entrées Choice of One</p> <p style="text-align: center;">Seasonal & Local Fish or Shrimp Choice of One Style of Preparation Below</p> <p style="text-align: center;">Caribbean Scampi Beurre Blanc Citrus Encrusted or Coconut Encrusted Key Lime Jerk, Blackened or Bronzed Seasoning Pan Seared With Mango Salsa or Tropical Fruit Salsa</p>

Sun Celebration Menu continued

Chicken Entrées

Choice of One Style of Preparation Below

Caribbean Curry Chicken
with southern Indian spices

Chicken Florentine
with spinach and Mornay sauce

Chicken Louisiana
with artichoke hearts, roasted red peppers, onions and white wine
sauce

Chicken Marsala
with mushrooms and Marsala wine

Chicken Parmigiana
with Mozzarella cheese and red sauce

Chicken Piccata
with lemon, caper and white wine sauce

Chicken Saltimbocca
with spinach, prosciutto ham and Provolone cheese

Chicken Tuscany
with Gorgonzola cheese, fresh basil and roasted red pepper
with sage supreme sauce

Meat Entrées

Choice of One

Chef's Carved Prime Rib,
London Broil or Beef Tenderloin
served with Natural au Jus and Horseradish Cream Sauce

Chef's Carved Honey Mustard Pork Loin

Jerk Pork Loin with Mango Chutney

Espresso Roasted Pork Loin with Mushroom Ragout

Chef's Carved Turkey Breast

Country Style Ham

Vegetables

Choice of One

Grilled Asparagus
Green Beans Almandine
Green Beans with Roasted Garlic
Baby Carrots with Ginger or Dill
Spinach & Forest Mushrooms
Spaghetti Squash with Ginger
Mixed Vegetables

Pasta, Potato, or Rice

Choice of Two

Pasta

Potatoes served traditional style or seasoned
with any of the following:
garlic and herb, bacon and chive,
Gorgonzola cheese, Parmesan cheese,
caramelized onion or wasabi and ginger

Potatoes au Gratin

Roasted Red Bliss Potatoes
with rosemary, garlic and olive oil

Chef's Smashed Potatoes

Black Beans and Rice

Rice Pilaf
Slow baked with chicken broth, sautéed onion, carrots,
celery, fresh herb and butter

Wild Mushroom Risotto

Bar Pricing with Celebration Menus

The charts below were created for several reasons. We want to make it simple for you to plan your wedding, we don't believe in hidden costs, and it's easier to budget your costs when you know the price per person at your reception venue.

Bar Pricing with Gulf Menu

	Price/Person	Price/Person	Price/Person
FOOD	\$49.00	\$49.00	\$49.00
HOST BAR Wine & Beer (2 hours)	\$20.00	-	-
HOST BAR Premium (2 hours)	-	\$25.00	-
HOST BAR Top Shelf (2 hours)	-	-	\$30.00
	Wine & Beer Price/Person with Food	Premium Price/Person with Food	Top Shelf Price/Person with Food
FOOD & BAR	\$69.00	\$74.00	\$79.00
6% Sales Tax	\$4.14	\$4.44	\$4.74
20% Gratuity	\$13.80	\$14.80	\$15.80
GRAND TOTAL (with Tax & Gratuity)	\$86.94	\$93.24	\$99.54

Bar Pricing with Sun Menu

	Price/Person	Price/Person
FOOD	\$65.00 (Min)	\$80.00 (Max)
HOST BAR Wine & Beer (4 hours)	-	\$34.50
HOST BAR Premium (4 hours)	-	\$44.50
HOST BAR Top Shelf (4 hours)	-	\$55.00
	Minimum/Person	Maximum/Person
FOOD & BAR	\$99.50	\$135.00
6% Sales Tax	\$5.97	\$8.10
20% Gratuity	\$19.90	\$27.00
GRAND TOTAL (with Tax & Gratuity)	\$125.37	\$170.10